



Launched in 2000, Editions de Parfums Frédéric Malle has revolutionized the global perfume industry, becoming an absolute reference.

Rooted in a spirit of avant-garde and creative freedom, they have upheld, since their inception, the values of emotional and excellent perfumery.

Frédéric Malle elevates perfumery to an art where, for the first time in history, perfumers sign their own masterpieces. Each bottle holds a unique, yet timeless work of art, born from a passionate exchange with a perfume creator.

Expanding on this artistic expression is an afternoon tea menu that showcases the main ingredient in 5 of their best-selling fragrances: Promise, Portrait of a Lady, The Moon, Musc Ravageur and Carnal Flower.

Crafted especially for Frédéric Malle by Executive Pastry Chef Jonathan Pereira, we invite you to become immersed in this tailor-made experience and hope you find your own perfume within their collection.

**EDITIONS DE PARFUMS
FREDERIC MALLE**

@fredericmalle @mo_newyork

AFTERNOON TEA

\$130 Per Person • \$160 Champagne Pairing

FRESHLY BAKED PLAIN AND GINGER SCONES

Accompanied by Lemon Curd,
Devonshire Cream, and Rose Petal Jam

TEA SANDWICHES

Apple Chicken Salad, Spiced
Walnuts, Pumpkinnickel

Triple Crème Brie,
Blackcurrant Chutney,
Baby Arugula, Whole Wheat

Coconut Curry Shrimp Salad,
Turmeric Aioli, Brioche

Five Spiced Chickpea Hummus,
Red Pepper Pesto, Rye

SWEETS SELECTION

APPLE CLOVE MOUSSE

Clove Vanilla Mousse, Apple Tatin,
Brown Butter Cake
Inspired by Promise

BLACKCURRANT CREAM PUFF

Rose Petal Jam, Blackcurrant Diplomat
Cream, Opalys Ganache
Inspired by Portrait Of A Lady

RASPBERRY TART

Lychee Gel, Bavarian Cream,
Fresh Raspberries
Inspired by The Moon

VANILLA PANNA COTTA

Vanilla Chantilly, Berries
Inspired by Musc Ravageur

COCONUT MELON CAKE

Vanilla Cake, Melon Curd,
Coconut Chantilly
Inspired by Carnal Flower



CHOICE OF TRADITIONAL AND CURATED TEAS

LOST MALAWI

Malawi, English Breakfast

Handcrafted black loose leaf tea blended from harvests across the oldest family run tea estate in the Shire Highlands.

SILVER TIP JASMINE

China, White Tea

Made entirely from the first tender leaf buds of spring, not flavored but carefully scented over six consecutive nights with fresh jasmine flowers.

RARE EARL GREY

Italy, Black Tea

Handcrafted black loose leaf tea with pure bergamot oil from ancient citrus groves in Calabria.

GENMAICHA

Japan, Green Tea

Top grade Japanese green loose leaf tea with toasted brown rice, uses a superior sencha combined with organic Japanese toasted brown rice.

GOLDEN LILY MILK OOLONG

Taiwan, Oolong Tea

An aromatic Taiwanese oolong loose leaf tea with a smooth, creamy texture.

RARE MINT TEA

Malawi/Portugal/UK, Herbal Tea

A beautifully balanced blend of rare mints from around the globe. This caffeine-free herbal infusion is the perfect digestif.

HIMALAYAN GINGER AND LEMONGRASS

Sri Lanka/India, Herbal Tea

A warming and bright blend of organic Sri Lankan lemongrass and pure ginger from the high Himalayan region of Sikkim in India.

WILD ROOIBOS

South Africa, Herbal Tea

Harvested completely wild in its indigenous habitat in the Cederberg mountains.

For your convenience, an 18% gratuity will be added to the entirety of the check and will be distributed towards the service staff. All our products are sustainably sourced. Consumer advisory: please note that the consumption of raw or undercooked meat, poultry, seafood, shellfish, or eggs can increase your risks of foodborne illness. Please advise your waiter if anyone in your party has food allergies and/or restrictions.



AFTERNOON TEA

VEGAN AND GLUTEN FREE

\$125 Per Person • \$155 Champagne Pairing

SCONES

Accompanied by Vegan Cream Cheese, Strawberry Jam, and Apricot Jam

TEA SANDWICHES

Roasted Pepper Hummus, Parsley Pesto

Roasted Eggplant, Cashew Crème Fraiche

Tomato and Cucumber, Basil Pesto

Red Watercress, Vegan Cream Cheese, Roasted Beet

*With A Selection Of Gluten Free Bread

SWEETS SELECTION

Vegan Chocolate Mousse Cake

Vegan Chocolate Chip Cookie

Coconut Pineapple Custard

Vegan Seasonal Fruit Tart

Seasonal Mochi

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CHOICE OF BEVERAGE

Hot Chocolate

Pink Lemonade

PASTRIES AND SWEETS

Cheesecake Lollipops

Cupcakes

Mini Chocolate Chip Cookies

Fudge Brownie

Fruit Cup



AFTERNOON TEA

FOR LITTLE FANS

\$85 Per Child • 12 Years Old or Under

TEA SANDWICHES

Turkey Ham and Cheddar Cheese

Philadelphia Cream Cheese and Fresh Sliced Cucumber

Peanut Butter and Strawberry Jam

Nutella Spread, Sliced Banana, and Cookies

Freshly Baked Homemade Scones with Devonshire Cream, Strawberry Jam, Rose Petal Jelly, Apricot Jam



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